

Crispy Walnut Berry Bars

Makes: 96 Servings

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Ingredients	Weight	Measure
California walnuts, in halves and pieces	3 1/4 lb	13 cups
Cereal, puffed rice (Rice Krispies)	13 oz	13 cups
Cranberries, dried	1 1/2 lb	4 1/2 cups
Butter	5 oz	10 Tbsp
Marshmallows, large	2 lb	5 qt
Chocolate morsels, semisweet (optional)	1 1/4 lb	3 1/4 cups
California walnuts, finely chopped (optional)	1/2 lb	2 cups

Nutrition Information

Nutrients	Amount
Calories	470
Total Fat	21 g
Saturated Fat	2 g
Cholesterol	25 mg
Sodium	400 mg
Total Carbohydrate	46 g
Dietary Fiber	18 g
Total Sugars	N/A
Added Sugars included	N/A
Protein	32 g
Vitamin D	N/A
Calcium	N/A
Iron	N/A
Potassium	N/A
N/A - data is not available	

Directions

1. Line full sheet pan (17" x 24") with parchment paper, then coat pan and parchment with nonstick cooking spray.
2. In large bowl combine walnut halves and pieces, puffed rice cereal and dried cranberries. Toss together (your clean hands are the best tool for this) to combine ingredients evenly. Set aside.
3. In large pot over medium-low heat, melt butter. Add marshmallows and stir constantly for several minutes, until marshmallows are melted and form smooth emulsion with butter. Immediately pour over walnut and cereal mixture, scraping hot mixture from pan using wooden spatula. With spatula, stir and toss so cereal and walnuts become coated with marshmallow mixture.
4. For easier mixing, once mixture is cool enough to touch, coat hands with nonstick cooking spray and complete mixing vigorously with hands. The mixture will become quite sticky and stiff. Press it firmly into the prepared sheet pan. Cool to room temperature.
5. To prepare optional topping: melt chocolate morsels until smooth, then spread over surface of bar mixture and sprinkle evenly with walnuts. Using fingers, press walnuts gently into chocolate. Cool until chocolate is firm.
6. Invert slab of walnut berry bars out of pan and peel off parchment. Turn slab top-side-up and cut into 2-inch squares.

Notes

Additional Tips

Walnut berry bars keep well, stored in an airtight container. Dried strawberries or blueberries may be used in place of cranberries. Puffed oat cereal may be used in place of puffed rice.

